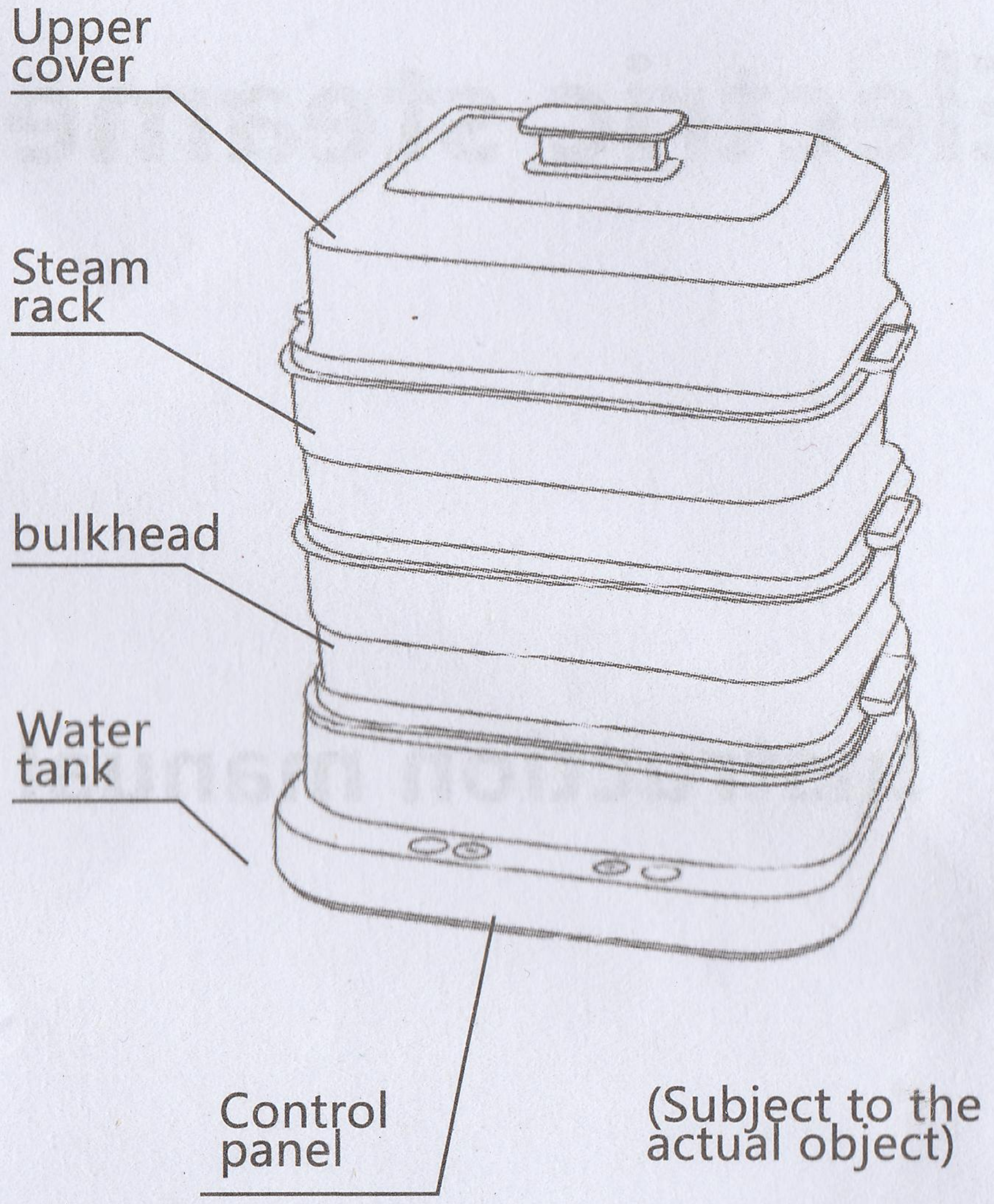


(Subject to the actual object)

Usage method

1. Function layout

2. Power on the full display for 1 second, buzz 1, and then enter the standby state, digital tube display---- ;

3. Start/Cancel key: Click Power on, digital tube display 00:20, At this time, the digital tube displays P800 and 0:20 countdown cycle display, heating to the End of the countdown with 800w power,P800 represents 800W, the buzzer rings 8, the digital tube displays end and keeps the display, press the Start/cancel key to return to the standby state, the working time of this function can be 0:10~1:00 by adding or subtracting the key Circumference a djustment, every press one

4. Heat preservation: Click the heat preservation key to enter the heat preservation, the digital tube displays b030, Start working after 3S, heat 20S with 500W, stop 40S, heating to the End of the countdown, buzzer ring 8, digital tube display end and keep the display, press the start/cancel key to return to the state of waiting for 1 machine, this function working time can be adjusted through the key in the range of b010-b720, each time add or subtract 5 points;

5. Make an appointment: long press the heat preservation button for 3 seconds to enter the appointment, the default display is 5H, press the Add/subtract button to adjust for 1~24H, set 3 seconds after the start of the reservation countdown, enter the working mode (cooking, heat preservation) before the reservation setting, heat until the End of the countdown, the buzzer rings 8, the digital tube displays End and keeps the display, press the Start /Cancel button Return to standby mode;

6. Dry burning alarm: after the dry burning jump, Er3 will be displayed and the buzzer will ring 8 sounds. Every 3 minutes, the buzzer will ring 8 sounds if the jump does not recover.

List of food cooking and processing

CATEGORY	FOOD	TYPE	COMPONENT	NUMBER OF LAYERS	UTENSIL	COOKING TIME
STAPLE FOODD		RAW RICE	3 CUPS RICE	FIRST FLOOR	LUNCH BOX	40-45
	STEAMED BREAD	HOMEMADE STEAMED BREAD	6 PIECES	FIRST FLOOR	ON THE STEAM RACK	25-30
		QUICK FREEZING	8 PIECES	FIRST FLOOR	PORCELAIN PLATE	25-30
	STEAMED BUN	QUICK FREEZING	8 PIECES	FIRST FLOOR	PORCELAIN PLATE	15-20
	EIGHT TREASURE RICE	QUICK FREEZING	1 PIECES	FIRST FLOOR	PORCELAIN PLATE	15-25
	CAKE	SELF-MADE	3 CUPS	FIRST FLOOR	CAPPED GLASS	15-30
COARSE GRAIN	CORN	FRESH, WHOLE	200g	FIRST FLOOR	ON THE STEAM RACK	35-40
	SWEET POTATO	FRESH CUT, SMALL WHOLE	200g	FIRST FLOOR	ON THE STEAM RACK	20-30
EGG TYPE	EGG	FRESH AND IN SHELL	6 PIECES	FIRST FLOOR	ON THE STEAM RACK	15-20
	STEAMED EGG CUSTARD	FRESH	2 PIECES, A BOWL	FIRST FLOOR	PORCELAIN BOWL	25-30
SEA FOOD	FRESH WATER FISH	THIN FILLET, FRESH	450g	FIRST FLOOR	PORCELAIN PLATE	20-25
		SMALL FISH CUBES, MARINADE	450g	FIRST FLOOR	PORCELAIN PLATE	25-35
		WHOLE SEA BASS, FRESH	500g	FIRST FLOOR	PORCELAIN PLATE	25-35
	SALT WATER FISH	WHOLE FISH, FRESH	500g	FIRST FLOOR	PORCELAIN PLATE	25-35
	SHRIMP	FRESH	250g	FIRST FLOOR	PORCELAIN PLATE	20-25
	CRAB	FRESH	3 TWO/ ONLY FULL	FIRST FLOOR	ON THE STEAM RACK	20-25
	CLAM	FRESH	200G HULLED	FIRST FLOOR	PORCELAIN PLATE	20-25
	SQUID	FRESH, CUT INTO SECTIONS	300g	FIRST FLOOR	PORCELAIN PLATE	20-25
MEAT	FRIED SPARE RIBS	FRESH AND DICED	500g	FIRST FLOOR	PORCELAIN PLATE	35-40
	PORK	FRESH AND DICED	400g	FIRST FLOOR	PORCELAIN PLATE	25-30
	CHICKEN MEDIUM WING	FRESH WHOLE	6 PIECES	FIRST FLOOR	PORCELAIN PLATE	30-35
	OLD PIGEON	FRESH AND DICED	1 PIECE	FIRST FLOOR	STEW BOWL	30-35
	CHICKEN LIVER	FRESH	100g	FIRST FLOOR	SHALLOW PORCELAIN BOWL	20-25
	PORK LIVER	FRESH	100g	FIRST FLOOR	SHALLOW PORCELAIN BOWL	20-25
	CHICKEN NUGGETS	FRESH AND DICED	500g	FIRST FLOOR	PORCELAIN PLATE	30-35
	BEEF	FRESH, SLICED	300g	FIRST FLOOR	PORCELAIN PLATE	25-30
	JUJUBE INTESTINE	FINISHED PRODUCT, WHOLE	300g	FIRST FLOOR	PORCELAIN PLATE	20-25

List of food cooking and processing

CATEGORY	FOOD	TYPE	COMPONENT	NUMBER OF LAYERS	UTENSIL	COOKING TIME
VEGETABLE	BABY CABBAGE	FRESH WHOLE LEAF	300g	FIRST FLOOR	PORCELAIN PLATE	20-25
	BAMBOO SHOOTS	FRESH AND DICED	400g	FIRST FLOOR	PORCELAIN PLATE	20-25
	EGGPLANT	FRESH AND DICED	400g	FIRST FLOOR	PORCELAIN PLATE	20-25
	PUMPKIN	FRESH AND DICED	500g	FIRST FLOOR	PORCELAIN PLATE	20-25
	POTATO	FRESH AND DICED	500g	FIRST FLOOR	PORCELAIN PLATE	40-45
	CARROT	FRESH AND DICED	500g	FIRST FLOOR	PORCELAIN PLATE	25-30
FRUIT	PAPAYA	FRESH HALVED AND HOLLOWED OUT WITH MILK	HALF	FIRST FLOOR	ON THE STEAM RACK	15-20
	SYDNEY	FRESH AND OLLOWED OUT	WHOLE	FIRST FLOOR	THE STEW AND PEAR COVER	25-30
	RED DATE	DRIED RED DATES WITH PITS	100g	FIRST FLOOR	SMALL BOWL	25-30

FAQ

FAULT PHENOMENON	CAUSE ANALYSIS	TROUBLESHOOTING
DISPLAY LIGHT, NO HEAT	IS THE HEATING OVER?	WHEN THE SET WORKING TIME IS UP, THE TIMER WILL AUTOMATICALLY CUT OFF THE POWER SUPPLY.
	IS THE COMPONENT DAMAGED?	CONTACT THE COMPANY'S ELECTRICAL MAINTENANCE DEPARTMENT FOR REPAIR..
	IS THE HEATING PIPE DAMAGED?	CONTACT THE COMPANY'S ELECTRICAL MAINTENANCE DEPARTMENT FOR REPAIR..
DRY BURNING CONSTANT ELECTRICITY	IS THE TEMPERATURE CONTROL SYSTEM NORMAL?	CONTACT THE COMPANY'S ELECTRICAL MAINTENANCE DEPARTMENT FOR REPAIR..
LEAKAGE	IS THE GROUND CORRECT?	CONTACT THE COMPANY'S ELECTRICAL MAINTENANCE DEPARTMENT FOR REPAIR..
SMELLY	WHETHER THE INSIDE AND ACCESSORIES OF THE STEAMER ARE CLEAN	CLEAN AND DRY BEFORE USE.
	IS THERE ANY DEBRIS IN THE PAN?	USE AFTER REMOVING DEBRIS

Product characteristics

-
- FAST STEAM, EFFICIENT AND CONVENIENT.
- PERIODIC RINGING, DRY WATER AUTOMATICALLY STOP COOKING, DRY BURNING WITHOUT CARE.
- SPECIAL ANTI FLAVOR AND JUICE PLATE, MULTI - LAYER COOKING DIFFERENT FOOD WILL NOT TASTE.

THE JUICE TRAY CAN RECOVER CONDENSED WATER TO ENSURE THAT THE WATER IN THE TANK IS NOT POLLUTED BY THE CONDENSED SOUP TO THE MAXIMUM EXTENT, AND A STEADY STREAM OF CLEAN STEAM IS GENERATED TO PREVENT THE SMELL OF DIFFERENT FLAVORS OF FOOD.

- MULTI-LAYER DETACHABLE STEAMING BOX, COOKING FOOD OPTIONS, EASIER TO TAKE OUT FOOD.
- DIVERSION RACK BOTTOM TO REDUCE DISTILLED WATER DRIPPING INTO FOOD.
- UNIQUE EGG BRACKET ON BOTTOM PLATE OF STEAM BOX.
- FOOD GRADE EASY TO CLEAN MATERIALS, SAFETY AND HEALTH.

Safety precautions

WHEN YOU USE THIS PRODUCT, PLEASE PAY ATTENTION TO THE FOLLOWING CONTENTS:

DO NOT RINSE THE BASE WITH WATER DO NOT IMMERSE THE APPLIANCE IN ANY LIQUID	DO NOT PUT THE TOWEL IN THE STEAM OUTLET, OTHERWISE IT WILL AFFECT THE COOKING EFFECT
DO NOT OPEN THE LID DURING COOKING	DO NOT PUT THE TOP LID OR STEAM BOX UPRIGHT TO PREVENT DEFORMATION
AFTER COOKING, PLEASE AVOID THE STEAM OUTLET WHEN OPENING THE TOP COVER TO PREVENT BURNS	AVOID HOT HANDS WHEN EXTRACTING FOOD DIRECTLY FROM THE STEAMING BOX. IT IS RECOMMENDED TO WEAR ANTI-HOT GLOVES OR USE OTHER HEAT INSULATION
WHEN THE POWER LINE HAS DUST, IT SHOULD BE CAREFULLY WIPED CLEAN, OTHERWISE IT WILL CAUSE LEAKAGE	IF THE POWER CORD IS DAMAGED, IT MUST BE REPLACED BY ITS MANUFACTURER, ITS MAINTENANCE DEPARTMENT OR SIMILAR PROFESSIONALS TO AVOID DANGER
DO NOT DISASSEMBLE AT WILL, OTHERWISE IT MAY CAUSE THE RISK OF ELECTRIC SHOCK AND INJURY. IF THERE IS A FAULT, PLEASE GO TO THE DESIGNATED MAINTENANCE POINT	WHEN WORKING, IT SHOULD BE PLACED OUT OF REACH OF CHILDREN. DO NOT LET CHILDREN OPERATE ALONE, SO AS TO AVOID ELECTRIC SHOCK AND SCALDING
MUST USE GROUNDING WALL TYPE MORE THAN 10A SOCKET, DO NOT USE A UNIVERSAL SOCKET WITH OTHER ELECTRICAL APPLIANCES AT THE SAME TIME; WHEN INSERTING THE POWER CABLE INTO THE SOCKET, INSERT IT IN PLACE TO AVOID BAD CONTACT. THE COMPONENTS WILL BE OVERHEATED AND BURNED OUT; DO NOT IMMERSE THE PLUG IN LIQUID OR WATER TO AVOID ELECTRIC SHOCK, SHORT CIRCUIT, FIRE	

After-sales service

A ONE-YEAR WARRANTY IS PROVIDED

THE STEAMER IS PROVIDED WITH A ONE-YEAR WARRANTY FROM THE DATE OF PURCHASE. THE WARRANTY PERIOD STARTS WITH THE INVOICE DATE OF THE PRODUCT PURCHASED. IN THE NORMAL USE OF THE FAMILY, NON-HUMAN CAUSED RUPTURE OR DAMAGE, PURCHASERS CAN TAKE THE WARRANTY CARD, INVOICE AND DAMAGED PRODUCTS TO THE SPECIAL MAINTENANCE POINT FOR MAINTENANCE.

- FAILURE CAUSED BY FAILURE TO OPERATE ACCORDING TO THE INSTRUCTIONS;
- A FAULT ATTRIBUTED TO A FALL, COLLISION, ETC
- FAILURE CAUSED BY SELF-ASSEMBLY, DISASSEMBLY AND REPAIR;
- FAILURE CAUSED BY ACCIDENT, MISUSE, MISUSE OR INTENTIONAL DAMAGE;
- FAILURE CAUSED BY DISCOLORATION, BRUISING, SCALING OR OVERHEATING FOR COMMERCIAL USE.

THE CUSTOMER SERVICE DEPARTMENT OF OUR COMPANY WILL ALSO BE ENTHUSIASTIC FOR PRODUCTS THAT ARE OUT OF WARRANTY OR NOT SUBJECT TO FREE REPAIR

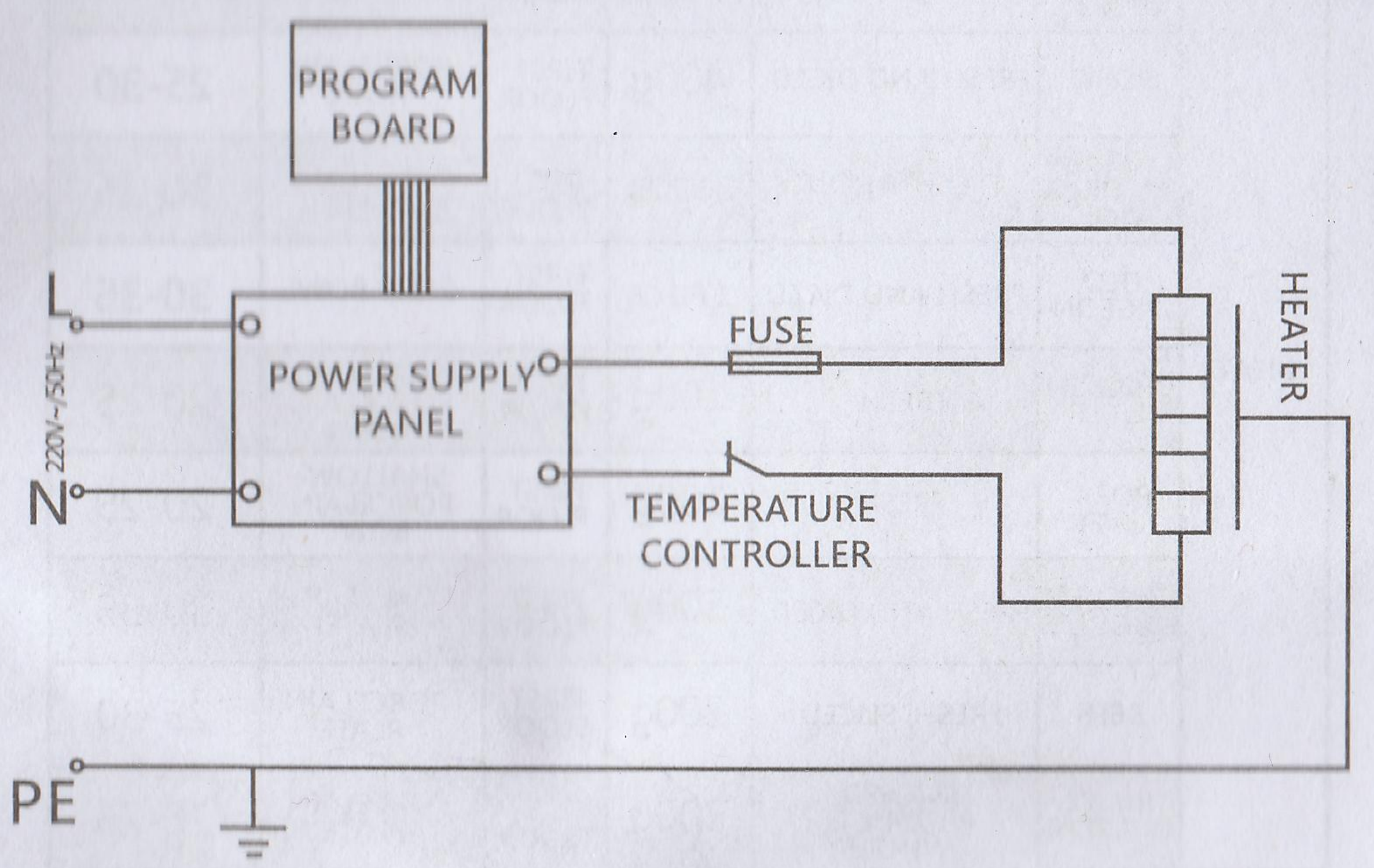
- LIFETIME MAINTENANCE OUTSIDE THE WARRANTY PERIOD;
- THE MANUFACTURER HAS THE RIGHT TO CHANGE THE MODEL WITHOUT PRIOR NOTICE.

USER FEEDBACK

THANK YOU FOR YOUR PATRONAGE OF STEAMER PRODUCTS! WE ADHERE TO THE PURPOSE OF "CUSTOMER SATISFACTION", IN ORDER TO PROVIDE YOU WITH MAINTENANCE, CONSULTATION AND OTHER SERVICES IN A MORE TIMELY MANNER, TO HELP YOU DEAL WITH THE PROBLEMS ENCOUNTERED IN THE PROCESS OF USE, PLEASE FILL IN THE FEEDBACK CARD RETURN TO THE COMPANY'S CUSTOMER SERVICE DEPARTMENT, IN ORDER TO ESTABLISH A USER SERVICE FILE. IF YOU ENCOUNTER POOR SERVICE, PLEASE CALL THE NATIONAL SERVICE HOTLINE, WE WILL GIVE YOU A SATISFACTORY ANSWER. CUSTOMER SERVICE DEPARTMENT CONTACT INFORMATION

ADDRESS: SECOND FLOOR, NO.71 FENGXIANG AVENUE, BOGONG COMMUNITY, DONGFENG TOWN, ZHONGSHAN CITY

CIRCUIT SCHEMATIC DIAGRAM



Cleaning, maintenance and collection

1. CLEANING AND MAINTENANCE

AFTER USE, PLEASE CUT OFF THE POWER SUPPLY AND WAIT UNTIL THE ELECTRIC STEAMER IS COMPLETELY COOLED BEFORE CLEANING. DO NOT USE ABRASIVE CLEANING PRODUCTS OR SOLVENTS. THE BASE AND WATER TANK CAN BE SCRUBBED WITH A DAMP CLOTH. AFTER USE, THE REMAINING WATER IN THE WATER TANK AND THE JUICE TRAY SHOULD BE EMPTIED, AND CLEAN WATER SHOULD BE REPLACED BEFORE EACH USE. AFTER USING THE STEAMER 7-10 TIMES, THERE WILL BE SCALE PRECIPITATION ON THE HEATER. PLEASE REMOVE SCALE REGULARLY.

SPECIFIC REMOVAL METHODS ARE AS FOLLOWS:

A POUR 1:1 LIQUID OF WATER AND WHITE VINEGAR INTO THE TANK TO THE HIGHEST WATER LEVEL. NOTE: OTHER SCALE REMOVAL PRODUCTS SHALL NOT BE USED.

B PLUG IN THE POWER SUPPLY, SET THE TIMER FOR 20-25 MINUTES, AND UNPLUG WHEN THE VINEGAR STARTS TO BOIL.

C AFTER THE VINEGAR IS COMPLETELY COOLED, POUR IT OUT. TO REMOVE THE SCALE THOROUGHLY, WIPE THE HEATER WITH A SOFT CLOTH. TO REMOVE THE VINEGAR SMELL, THE TANK SHOULD BE REPEATEDLY WASHEDWITH CLEAN WATER.

2. COLLECT

AFTER CLEANING AND DRYING, THE STEAMER CAN BE STORED ACCORDING TO THE FOLLOWING OPERATIONS:

1. THE JUICE PLATE IS SET ON THE HEATER;
2. PUT STEAMING FRAME 1 AND STEAMING FRAME 2 TOGETHER AND COVER THEM ON THE BASE;
3. COVER THE TOP AND BOTTOM

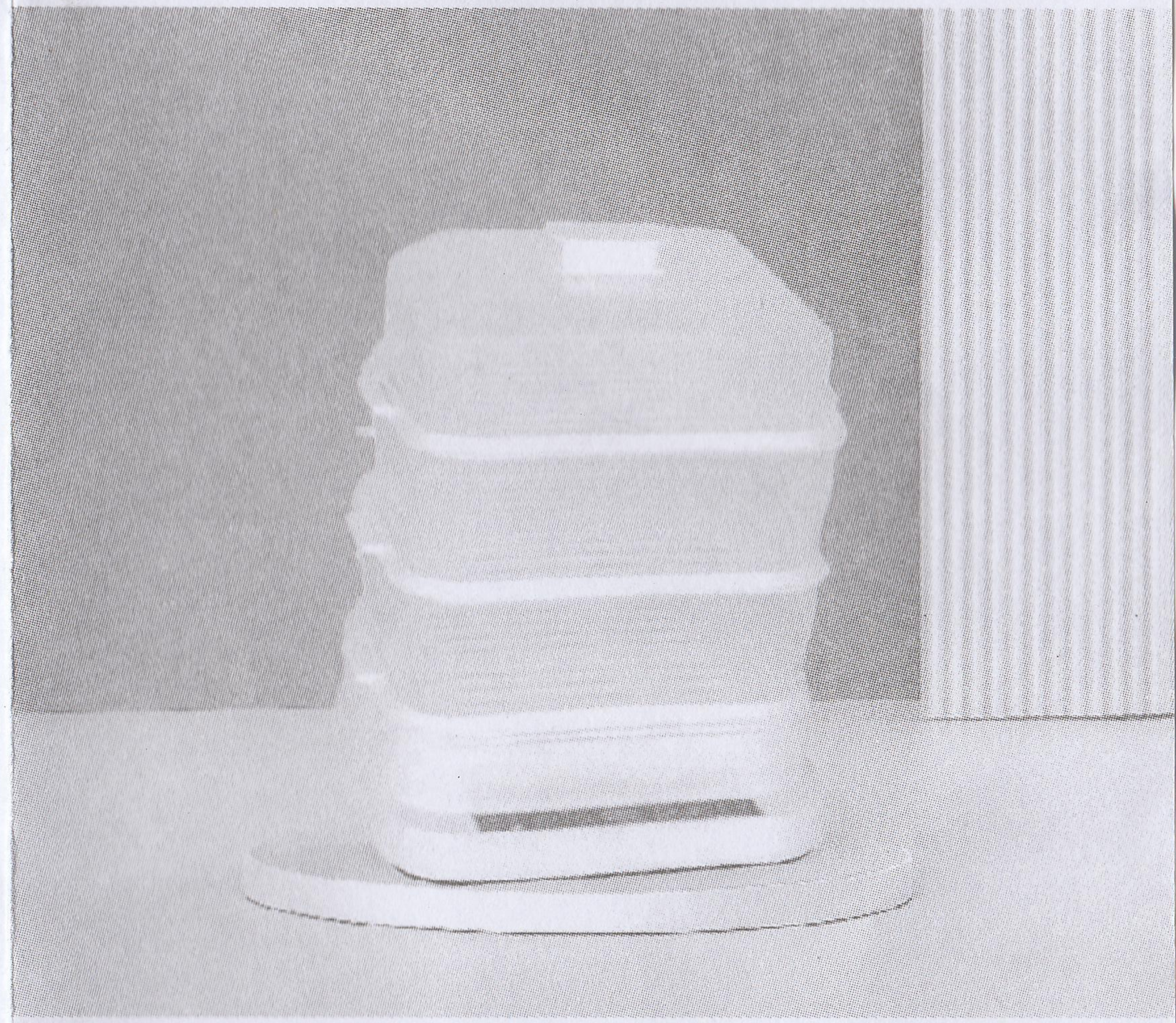
THE ELECTRIC STEAMER SHALL NOT BE USED UNDER THE FOLLOWING CIRCUMSTANCES

1. THE PRODUCT OR POWER CORD IS DAMAGED;
2. THE PRODUCT DOES NOT WORK PROPERLY ;
3. IF THE PRODUCT HAS BEEN DROPPED, THERE IS OBVIOUS DAMAGE OR ABNORMAL USE. THE ABOVE SITUATION, IN ORDER TO AVOID DANGER, MUST BE DEALT WITH BY THE MANUFACTURER, ITS MAINTENANCE DEPARTMENT OR SIMILAR PROFESSIONAL PERSONNEL

Warning: Do not immerse the appliance in water!

Electric steamer

Instruction manual



PRODUCT WARRANTY CARD

PRODUCT NAME : ____________________

PRODUCT MODEL : ____________________

DELIVERY TIMEL : __________ YEARS __________ MONTH __________ DAY

INVOICE NUMBER : ____________________

DATE OF PURCHASE: __________ YEARS __________ MONTH __________ DAY

TICKET BUYER : ____________________

TELE PHONE : ____________________

ADDRESS : ____________________

ZIP CODE : ____________________

MALL NAME : ____________________

MARKET SEAL : ____________________

ADDRESS : ____________________

ZIP CODE : ____________________

BATTERY : ____________________

PRODUCT FEEDBACK CARD

PRODUCT NAME : ____________________

PRODUCT MODEL : ____________________

DELIVERY TIMEL : __________ YEARS __________ MONTH __________ DAY

INVOICE NUMBER : ____________________

DATE OF PURCHASE: __________ YEARS __________ MONTH __________ DAY

TICKET BUYER : ____________________

TELE PHONE : ____________________

ADDRESS : ____________________

ZIP CODE : ____________________

MALL NAME : ____________________

MARKET SEAL : ____________________

ADDRESS : ____________________

ZIP CODE : ____________________

BATTERY : ____________________

Maintenance status register column

MAINTENANCE DATE			
MAINTENANCE STATUS			
HANDLER			

Customer comment column

CUSTOMER'S SIGNATURE: ____________

PLEASE FILL IN THE CARD CAREFULLY, GET IT STAMPED BY THE STORE,AND RETURN IT TO OUR CUSTOMER SERVICE DEPARTMENT WITHIN 30 DAYS. THE COMPANY WILL ESTABLISH A USER SERVICE FILE FOR YOU, FOR YOUR PRODUCT TRACKING SERVICES.

PLEASE RETURN THE CARD TO OUR
CUSTOMER SERVICE DEPARTMENT:
CUSTOMER SERVICE DEPARTMENT, 2ND FLOOR, NO.71
FENGXIANG AVENUE, BOGONG COMMUNITY, DONGFENG
TOWN, ZHONGSHAN CITY